Texas Sheet Cake Recipe Adjustment

1 recipe	+	½ recipe	=	1½ recipe
2 c. sugar				
2 c. flour				
½ tsp salt				
6 oz pkg. Chocolate c	hips			

Mix sugar, flour, and salt in a large bowl. Get pan ready by spraying the pan with cooking spray. Turn on the oven to 350. When all other ingredients have been added to bowl and mixed well, pour into pan. Sprinkle with chocolate chips. Bake for 20-25 minutes.

1 recipe +	½ recipe =	1½ recipe
2 sticks butter		
1 c water		
4 T cocoa		

Put butter, water, and cocoa in saucepan and bring to boil. Pour into the flour mixture in part 1. Mix well.

1 recipe	+	½ recipe	=	1 ½ recipe
2 eggs				
½ c milk				
1 tsp baking soda				
1 tsp vanilla				
1 T vinegar				

Mix all ingredients in a small bowl. Add to mixture in part 1 and mix well.

1 recipe	+	½ recipe	=	1 ½ recipe
1 stick butter				
4 T cocoa				
6 T milk				
5 c powdered sugar				

Combine first 3 ingredients in a saucepan and bring to a boil. Add powdered sugar and beat well. (Tip: put powdered sugar into a bowl and pour mixture from saucepan into the bowl. Beat with an electric mixer. This will prevent damage to nonstick finish in saucepan). Spread frosting within 5 minutes of removing cake from the oven.

Answer Key:

1 recipe +	½ recipe =	1 ½ recipe
2 c. sugar	1 c	3 c
2 c. flour	1 c	3 c
½ tsp salt	¹⁄₄ t	3⁄4 t
6 oz pkg. Chocolate chips	3 oz	9 oz

1 recipe +	½ recipe =	1½ recipe
2 sticks butter	1 s	3 s
1 c water	½ c	1 ½ c
4 T cocoa	2 T	6 T

1 recipe +	½ recipe	=	1 ½ recipe
2 eggs	1 c		3 e
½ c milk	⅓ c		³ / ₄ C
1 tsp baking soda	½ t		1 ½ t
1 tsp vanilla	½ t		1½t
1 T vinegar	⅓ t		1 ½ t

1 recipe +	½ recipe =	1 ½ recipe
1 stick butter	½ s	1 ½ s
4 T cocoa	2 T	6 T
6 T milk	3 T	9 T
5 c powdered sugar	2 ½ c	7 ½ c